COOKING COMICALLY

I'VE GOT A BIT OF A CONUNDRUM THIS WEEK...

THE BEEF STROGANOFF I MADE DOESN'T LOOK PARTICULARLY APPETIZING

MAKE NO MISTAKE, IT IS DELICIOUS AND IT SMELLS AND TASTES INCREDIBLE

YOU WOULDN'T BE SEEING

THIS RECIPE HERE IF IT DIDN'T

BUT, I CAN'T CONVEY THE AROMAS AND TASTES THROUGH THE JPEGS...

SO HOW CAN I CONVINCE YOU TO TRY IT?

INCENTIVES!

COOK THIS RECIPE AND TAKE A PICTURE

POST IT TO YOUR PREFERRED SOCIAL MEDIA AND MENTION COOKING COMICALLY

MAYBE EVEN USE THE HASHTAG #STROGANOFFTHECHAIN

THEN SEND AN EMAIL TO ANGUS@COOKINGCOMICALLY.COM WITH A LINK TO YOUR POST AND YOUR PHYSICAL ADDRESS

AND I WILL MAIL YOU YOUR CHOICE OF STICKER

*WHILE SUPPLIES LAST

INGREDIENTS

MEATY STUFF

56g ¼ CUP	900g 2 LBs	1 SMALL	3 CLOVES
BUTTER	SIRLOIN	ONION	GARLIC

BUTTER | SIRLOIN | ONION | GARLIC

SAUCY STUFF

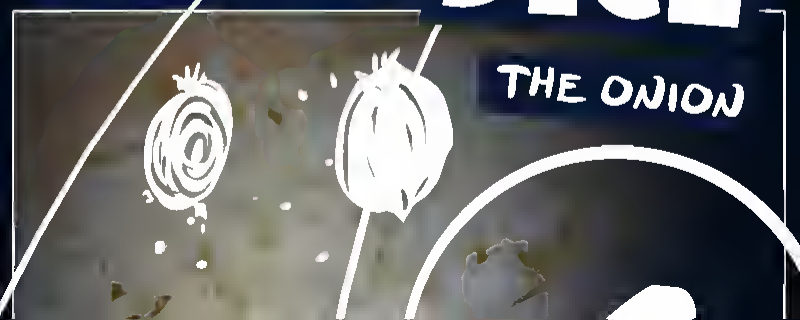
300g		226g	85g
1 CAN (10.5oz)	TO TASTE	8 OZ	3 OZ
CONDENSED CREAM OF MUSHROOM SOUP	SALT+PEPPER	SOUR CREAM	CREAM CHEESE

SERVING STUFF

UP TO YOU	TO TASTE
EGG NOODLES	GREEN ONIONS

DICE

THE ONION



MINCE
THE GARLIC
SLICE

THE BEEF INTO STRIPS
DROP THE BUTTER INTO A PAN ON MEDIUM-HIGH HEAT AND MELT
ADD ALL THE THINGS YOU JUST CHOPPED

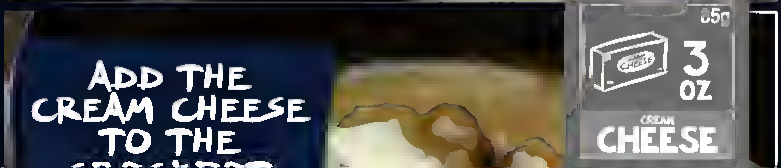
INTO THE BUTTER AND COOK JUST UNTIL THE BEEF IS SLIGHTLY BROWN
THEN EMPTY THAT PAW INTO YOUR CROCKPOT
300g
1 CAN (10.5oz)
CREAM OF MUSHROOM SOUP
TO TASTE
SALT+PEPPER

ADD THE SOUP, SALT AND PEPPER AND MIX

THEN THE CROCKPOT GOES ON LOW FOR 5-6 HOURS
Hamilton Beach

Get to the Hafford's settlement.
TEST YOUR METAL

ALSO COOK YOUR NOODLES ACCORDING TO PACKAGE INSTRUCTIONS


ADD THE CREAM CHEESE TO THE
85g
3 oz
CREAM
CHEESE

CROCKPOT
AND STIR UNTIL MELTED AND SMOOTH
226g
SOUR CREAM
8 OZ

THEN THE SOUR CREAM GOES IN
CREAM
STIR UNTIL SMOOTH
SERVE OVER NOODLES

THE NOTES

- For vegetarians, if you make the brussel sprouts from a couple weeks ago I'll send you a sticker for that instead

- Beef stew meat works also if you don't want to go for the sirloin.

- This is actually delicious, seriously.

- Beef stroganoff usually has mushrooms which you're free to add if you like. I'm just not a huge fan.

- Regular noodles or even rice would also be good.

- Yes I know this isn't the most traditional "Stroganov", but it's the most common kind here in A'murica.

- The game in the screenshot is Brutal Legend. It's an older one, but still fun and hilarious.

And as always

Thank You For Reading

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